
Chefs tasting menu	A selection of our favourites for the table	55pp
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GRAZE & SHARE

Beetroot hummus	Olives, dukkah, seed cracker [Vg]*	10
Fried cauliflower	Tamarind, yoghurt, tomato kasundi [V/GF]	12
Buttermilk fried chicken	Hayes hot sauce, gravy [GF]	16
Chorizo & squid	Shallots, smoked paprika, sherry [GF/DF]	17
Steamed buns	Crispy pork belly, sauerkraut, pickled radish, sticky sauce	8/22
Crispy duck wings	Sticky sauce, ginger, mirin, peanuts [GF/DF]	12
Hayes platter	Selection of cured meats, cheese, pickles, seed cracker, bread*	26/34

PLATES

Brown butter gnocchi	Crispy kale, chestnut, broccolini, pecorino [V]	22
Salmon lentil bowl	House smoked salmon, green lentils, quinoa, beetroot, cress, apple, turmeric dressing [GF/DF]	22
Lamb meatballs	White polenta, feta, salsa picante [GF]	26
Duck & mushrooms	Confit duck leg, farro, shallots, woodland mushrooms, horopito, horseradish	28
Seared scotch	Miso mushrooms, jammy onions, winter greens [GF]	34
Market fish	Seaweed, kumara, heirloom carrot, black bean vinaigrette [GF/DF]	38

ADD

Roasted brussel sprouts	Lemon, almonds, pecorino [V/GF]	8
Fennel slaw	Kale, apple, pine nut [Vg/GF]	8
Potato skins	Rosemary, aioli [V/GF]	8

Our menu is designed to be shared 'banquet' style – dishes come out as they're ready, that's part of the charm. Please notify your waiter if you have a food allergy so we can best accommodate you.